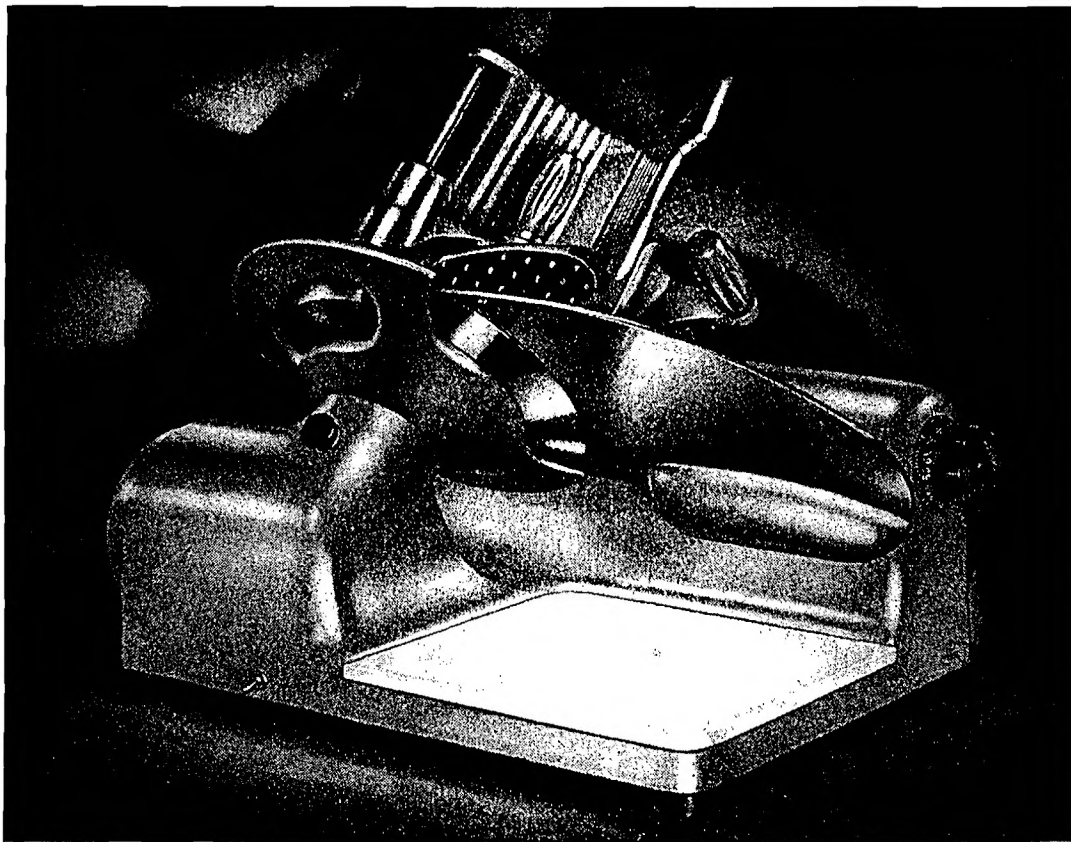


# INSTRUCTION MANUAL

*with Catalog of Replacement Parts*



## MODEL 1512 AND 1512-D MEAT SLICERS

SPECIFICATION 6328 • Standard Model (1512)  
6367 • Deluxe Model (1512-D)



## THE HOBART MANUFACTURING COMPANY

*The World's Oldest and Largest Manufacturer of Computing Scales and  
Food Store, Kitchen, Bakery and Dishwashing Machines*

TROY, OHIO, U. S. A.

# Instructions For Operation and Care of HOBART MODEL 1512 SLICING MACHINE

## 1 - INSTALLATION:

The rubber feet 5 are removed for shipping purposes. These feet are enclosed in a cloth shipping bag and are readily reassembled. These cup shaped rubber feet prevent the slicer from slipping on a table and under ordinary service it is not necessary to bolt the slicer in place. Turn the feet to adjust for uneven surfaces. This adjustment is also useful for aligning gage plate with knife edge. Shimming is seldom required on the gage plate if feet are properly adjusted.

Sometimes it may be necessary to use the machine on a narrow table or back bar which does not afford support for all four feet. In this case one of the unsupported feet can be moved to a boss that is near the center of the base so that the machine rests on three feet.

For mounting on shipboard, discard the feet and bolt to the table with 5/16"-18 cap screws.

The electrical specifications for the motor are stamped on the name plate 20, fig. 3. Before plugging into a socket the first time, make sure that the electrical specifications of the motor are the same as those of the service.

## 2 - THICKNESS OF SLICE:

The knob or dial 6 adjusts the thickness of the slices cut. For example, in slicing dried beef, the normal setting is at "1"; for bacon a popular setting is at "6", but these can be varied to suit your customer's preference. The numbers on the dial do not indicate actual measurements, but are helpful in duplicating past performances.

## 3 - SAFETY PRECAUTIONS:

When not actually slicing, keep the slice-adjusting dial 6 at zero. The gage plate at this setting should slightly overclose beyond the cutting edge of the knife for safety reasons.

## 4 - THE MEAT GRIP:

The hub of the meat grip arm has a cam shape which prevents swinging the grip out of the carriage tray at any place where it could mar the finish of the machine. Do not try to force it, the grip moves freely at the proper positions, and it must be at the top of the slide rod 4 to swing clear of the tray.

When the grip is not needed, it can be latched out of the way by the following procedure:

- 1 - Lift the grip to the top of the slide rod 4.
- 2 - Swing the grip around as shown by the broken line C, fig. 2,

- 3 - Let the Grip slide forward until the notch in the Arm 8 engages the Carriage Tray.

When needed again, put the Grip back in service by lifting it from its locked position, and still holding it at the top of the Slide Rod, swing it around into the Carriage Tray.

## 5 - SLICING FOOD:

This machine has been designed so that a minimum of effort is required to hold and slice pieces of many sizes and shapes. The form of the carriage and inclined position make it unnecessary to employ holding devices for large items of regular shape such as cold-boiled ham, loaf meats, and picnic cuts.

For holding hot meats, odd shapes or short end pieces, use the meat grip 3. Hold the handle 2 in your right hand and press the grip down on the meat at a convenient point. The grip swivels so that the spiked surface can be adjusted to the most advantageous position for holding. The carriage can then be moved back and forth with the same hand that holds the grip. The left hand is thus left free to receive the slices as they come from the knife. The slices may be stacked on the receiving tray, which is easily kept clean, but in meat markets it is customary to lay on the tray the sheet of paper in which the slices are to be wrapped, and stack the slices on paper, as they are cut. This saves one handling. In restaurants, trays or platters are sometimes placed there for the same reason.

The swivel grip provides a method of holding hot meats without hand contact, for greater sanitation as well as comfort for the operator. Hotter slicing means savings in gravy juices, flavor and material.

When cutting a short end, place the grip behind it and the piece can be cut down to the last slice.

When not needed, the grip may be moved to its inoperative position behind the carriage tray, as illustrated in fig. 3 and described in paragraph 4.

## 6 - CLEANING:

Wipe off the surface of the machine often, with a cloth wrung out in warm water. Keep the slice adjustment at zero, and for this service all the knife guards may be left in place.

For a complete job of cleaning the knife, the guards must be taken off. As a precaution, pull the plug before doing this so that the motor can not be started. To release the upper guard 10, slide the knob 9 down as indicated by the arrow in fig. 5. The guard can then be lifted off as shown in fig. 4. Next, remove the knife

plate by the knob 12 and rotate the lower guard 11 until it touches a stop. It can then be lifted out.

Observe the same care while working about the knife that you would with any sharp-edged tool.

Once a week, saturate a pad of cloth with tasteless oil and rub over the entire machine. This not only cleanses but leaves a smooth wax-like surface that is easy to keep clean.

#### 7 - SHARPENING:

This machine is furnished with a Hobart Stay Sharp knife of stainless steel which should be sharpened only when necessary. It is not

unusual for a knife to retain its keen edge for months without re-sharpening. When not in use keep the sharpening unit under the base, attached to the button 16, fig. 3.

#### 8 - TO SHARPEN:

- 1 - Wipe all the grease from the exposed portion of the knife but leave the guards in place.
- 2 - Slide the carriage to the knife end of its stroke and set the slice-adjusting dial at "50".
- 3 - Lock the sharpening attachment on the button 13, Fig. 1.

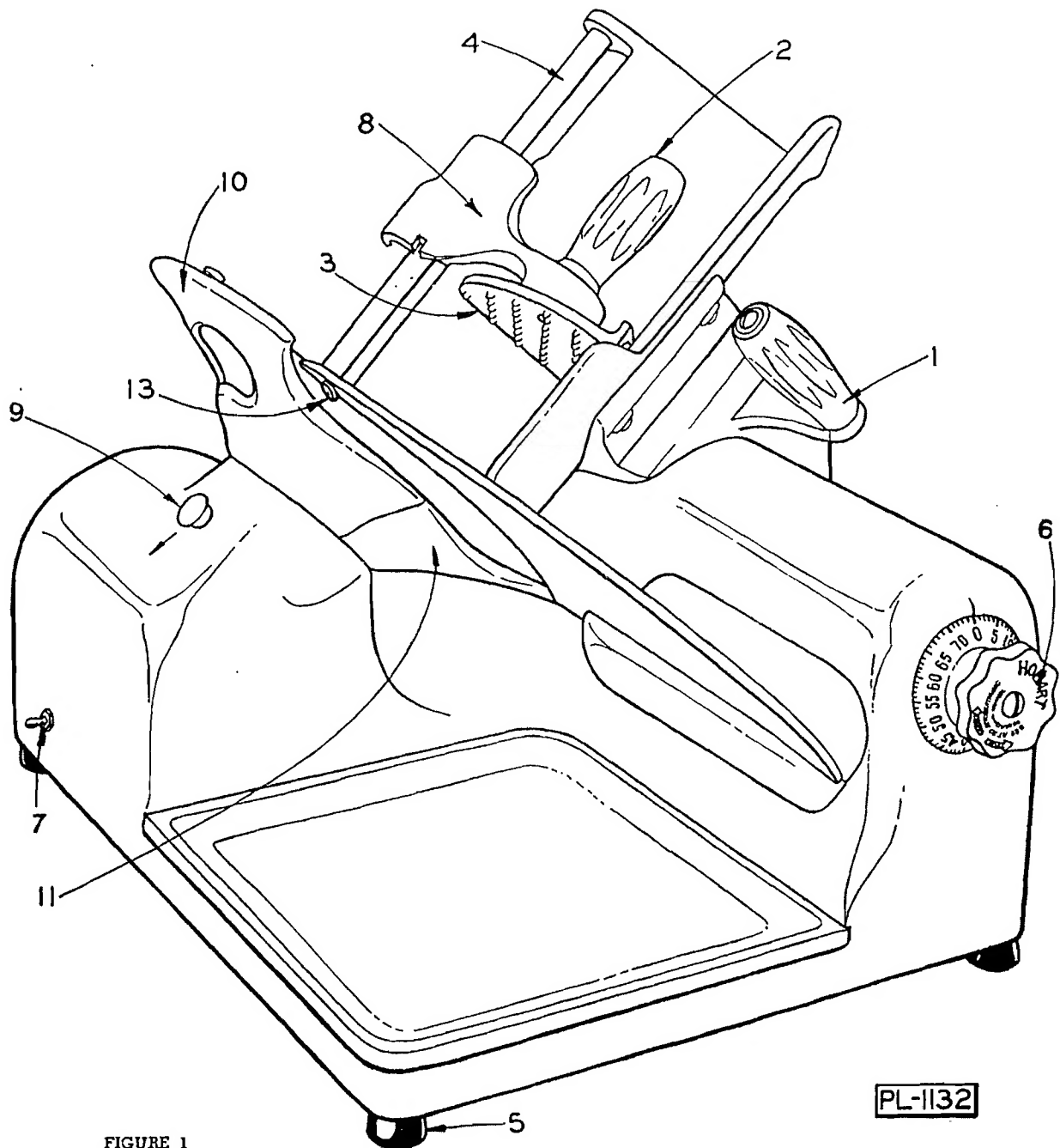


FIGURE 1

PL-1132

4 - Start the motor.

5 - Turn the slice-adjusting dial 6 slowly to the right. This will bring the grinding wheel of the attachment into contact with the beveled side of the knife. When sufficiently sharp, turn the dial slowly to the left so that the truing wheel touches the straight side of the knife lightly. Hold it in contact for a few seconds to smooth off any burr left by the grinding wheel.

6 - Stop the motor, take off the sharpener, turn the dial back to "0" and return the sharpener to its place underneath the side plate, on button 16.

Do not change any of the adjustments on the sharpening unit. They are factory-set for best operation on the machine.

#### 9 - REMOVING CARRIAGE:

The Carriage Tray Assembly can be taken off as a unit by loosening the thumb screw 14 fig. 3, and lifting the assembly straight up off the fixed stud 15. Care should be taken not to allow the tray to strike and damage the knife edge.

#### 10 - ADJUSTING FOR WEAR:

After long service and many sharpenings the gage plate may be adjusted closer to the knife

and the bevel of the knife edge can be changed. This work should be done by a Hobart Service man.

When the knife has been reduced to a diameter of 11-1/4", a new knife should be installed.

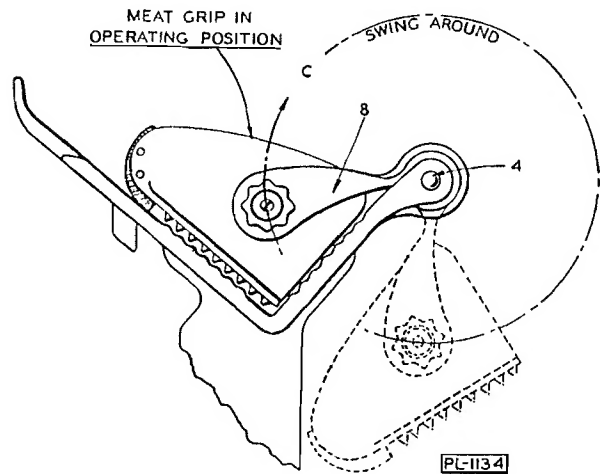


FIGURE 2

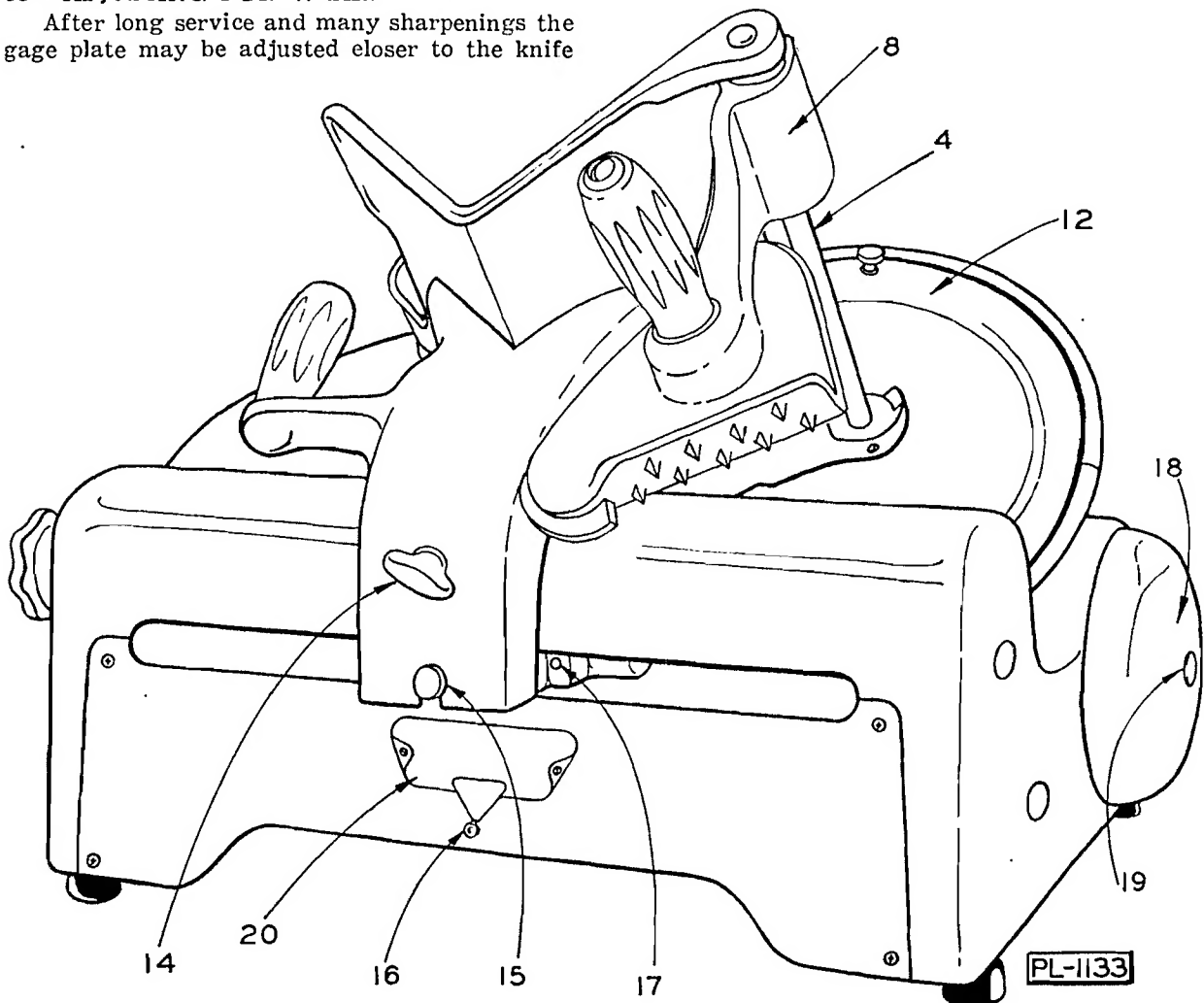


FIGURE 3

## 11 - LUBRICATION:

Very little lubrication is needed. The carriage slide rods under the machine are oiled by a wick system. Add a few drops of oil at 17 once a month. Rub a little oil on the slide rod 4 occasionally.

The motor bearings and the knife shaft bearings are packed with grease and will not need attention for several years.

## 12 - MOTOR:

Motors for alternating current require no periodic service, but the motor for direct current

has a commutator and brushes that should be inspected every six months. These may be seen by taking off the end cover 18 fig. 3. The cover is retained by a single screw 19 in the center.

If the commutator is tarnished, it may be polished by holding a strip of very fine sandpaper against it while the motor is running. Never use emery cloth. Brushes are made accessible by unscrewing the round bakelite caps at the outer ends of the brush holders. When replacing brushes, turn them to the same position as before, so that the curved end fits the contour of the commutator.

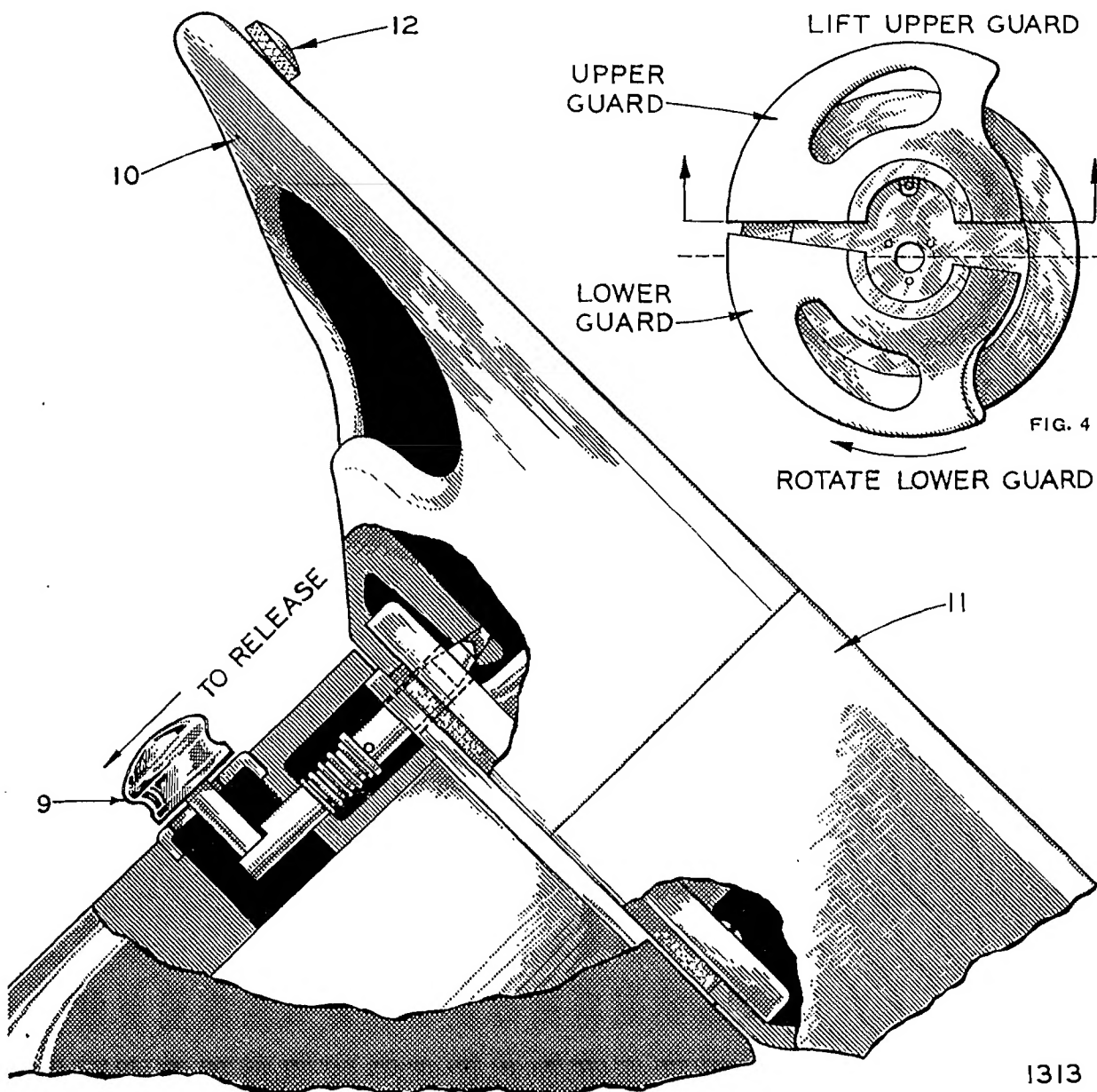
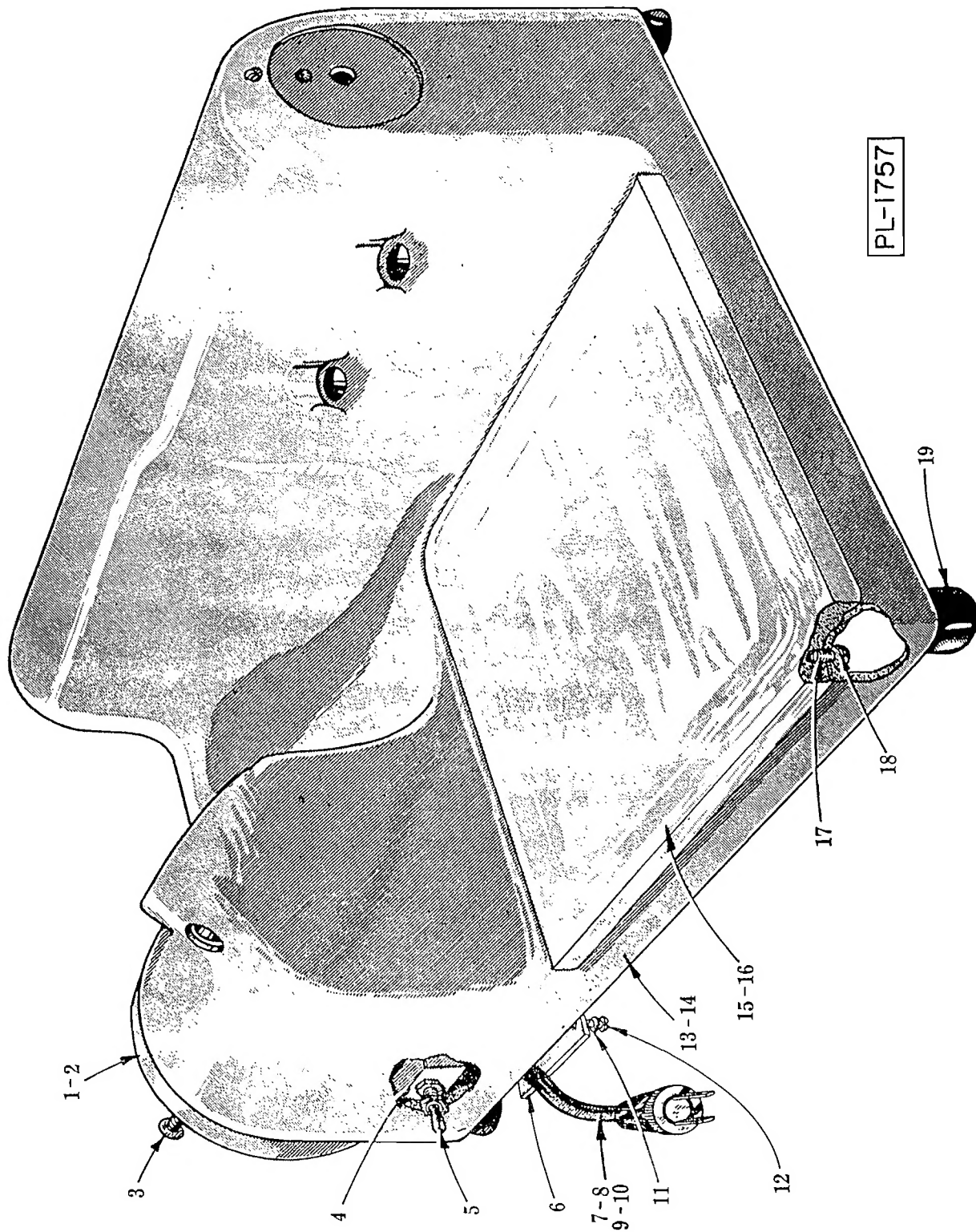


FIG. 5

1313

In this view a section of the frame is cut away to show how the knife guards are locked

in place by the plunger. Place your forefinger in the openings to turn or lift off the guards.



PL-1757

BASE, SWITCH AND TRAY UNIT

---



---

HOBART REPLACEMENT PARTS

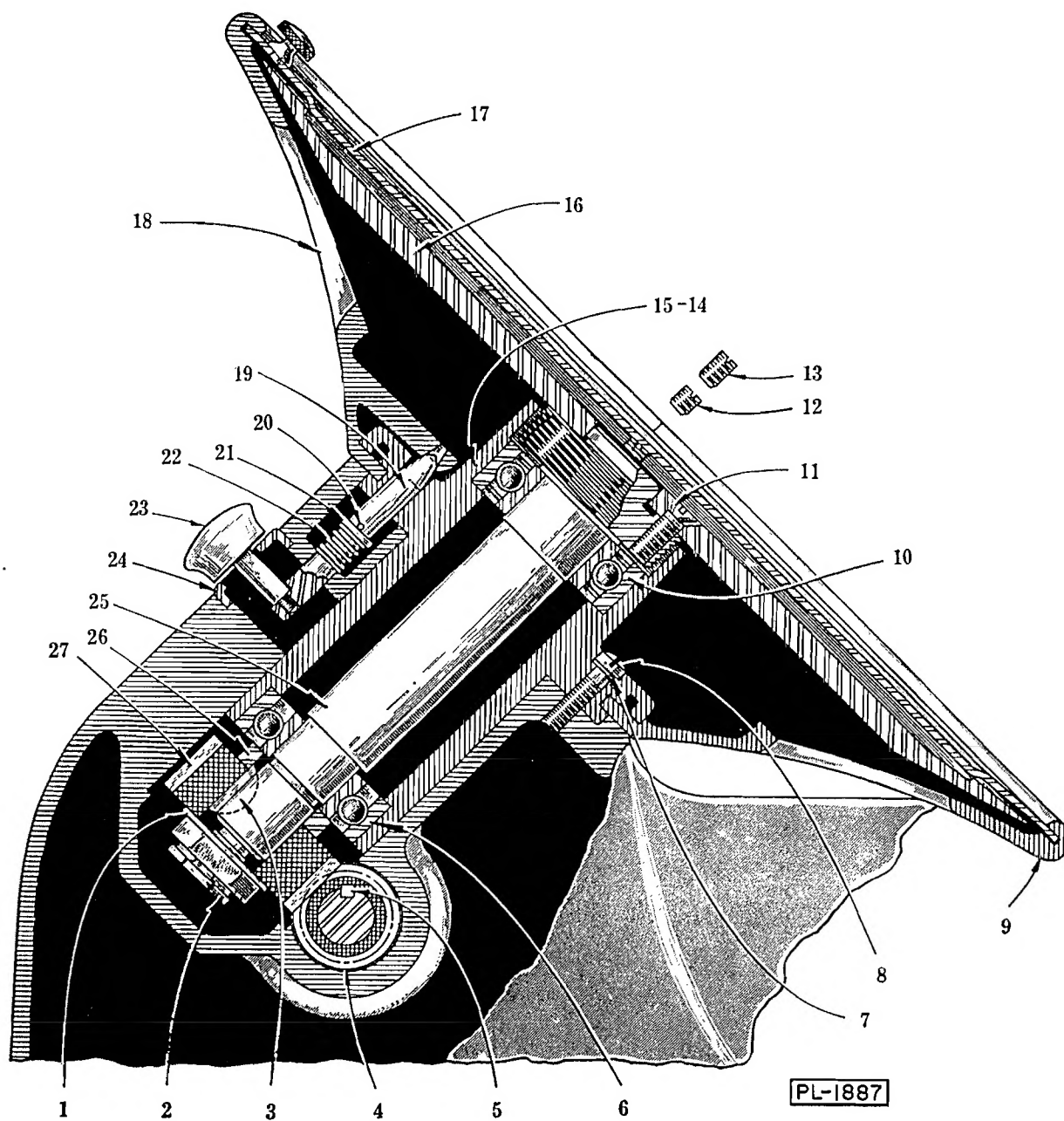
---



---

### BASE, SWITCH AND TRAY UNIT

ILLUS. PL-1757	PART NO.	NAME OF PART	AMT.
1	P-24093-4	Cover - Bearing Bracket -----	1
2	P-24093-2	Cover - Bearing Bracket (Deluxe Model) -----	1
3	SC-10-13	Mach. Screw - #10-24 x 3/8" Truss Hd. -----	1
4	M-24156	Insulator - Switch -----	1
5	SS-6-3	Switch -----	1
6	P-24154	Plate - Motor Name -----	1
7	S-63335-11	Cord and Plug. (2 Cond. Under 125 V.) -----	1
8	M-64142-1	Cord and Plug (2 Cond. 200-250 V.) -----	1
9	M-64142-2	Cord and Plug. (3 Cond. Under 150 V.) -----	1
10	M-64142-3	Cord and Plug (3 Cond. 200-250 V.) -----	1
11	WL-3-15	Lock Washer - #8 x .047" x .031" -----	4
12	SC-7-40	Mach. Screw - #8-32 x 5/16" Rd. Hd. -----	4
13	T-24145-4	Base -----	1
14	T-24145-2	Base (Deluxe Model) -----	1
15	R-24108	Tray - Receiving -----	1
16	R-20590	Tray - Receiving (Deluxe Model) -----	1
17	SC-8-21	Mach. Screw - #10-32 x 1-1/4" Rd. Hd. -----	1
18	WL-3-22	Lock Washer - #10 x .055" x .040" -----	1
19	M-18682	Foot -----	4



KNIFE UNIT



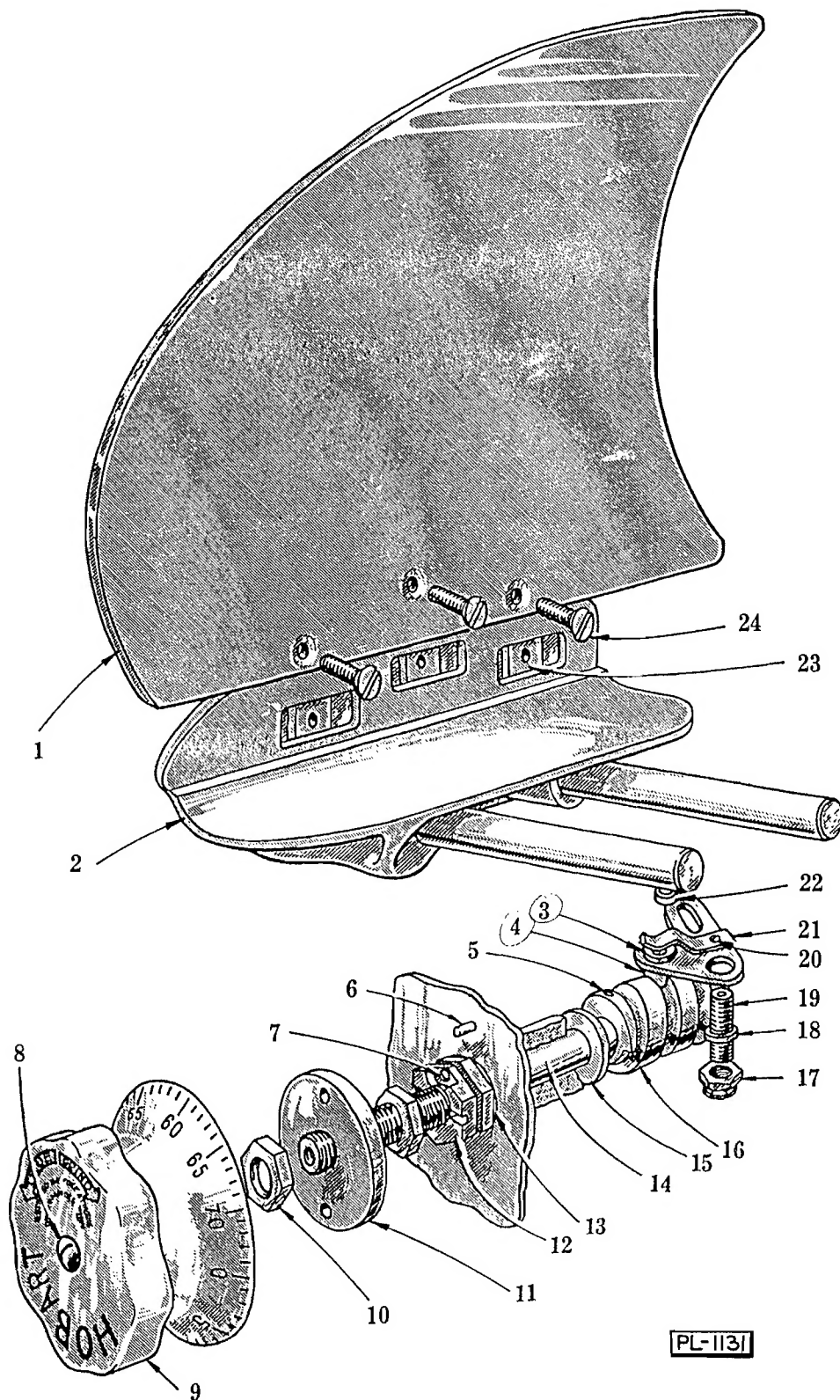
---

HOBART REPLACEMENT PARTS

---

## KNIFE UNIT

ILLUS. PL-1887	PART NO.	NAME OF PART	AMT.
1	WS-8-9	Washer -----	1
2	NS-32-29	Stop Nut - 1/2"-20 "Flexloc" -----	1
3	KW-3-10	Key - #606 Woodruff -----	1
4	M-12743-2	Worm - (5T) -----	1
5	R-12430-3	Key -----	1
6	BB-5-36	Ball Bearing - N.D. #3204 -----	1
7	WL-3-28	Lock Washer - #12 x .062" x .047" -----	4
8	SC-11-63	Mach. Screw - #12-24 x 1" Fil. Hd. -----	4
9	S-20548	Guard - Lower Knife (Order S-20547 also) -----	1
10	BB-11-28	Ball Bearing - N.D. #C-8505 -----	1
11	SC-22-39	Mach. Screw - 1/4"-20 x 5/8" Flat Hd. -----	3
12	SC-46-44	Set Screw - 1/4"-28 x 1/4" Slotted Hds. Flat Pt. -----	1
13	V-21574	Insert - Knife Shaft -----	1
14	R-20556-2	Hub - Knife Shaft -----	1
15	R-20556-1	Hub - Knife Shaft (Deluxe Model) -----	1
16	S-20550	Knife -----	1
17	R-20643	Knife Plate and Knob Assy. -----	1
18	S-20547	Guard - Upper Knife (Order S-20548 also) -----	1
19	V-20586	Plunger - Knife Guard -----	1
20	PG-3-7	Groov-Pin - Type 1, 3/32" x 7/16" -----	1
21	WS-4-17	Washer -----	1
22	V-18945	Spring - Plunger -----	1
23	M-24124-2	Button - Knife Guard Plunger -----	1
24	V-20585	Guide - Plunger Button -----	1
25	P-20557	Shaft - Knife -----	1
26	V-20592	Washer - Thrust -----	1
27	V-13177	Spiral Gear - (24T) -----	1
	P-20555-2	Knife, Shaft and Hub Assy. (Incls. items #1, 2, 3, 6, 10, 14, 25, 26 & 27)	1
	P-20555-1	Knife, Shaft and Hub Assy. (Incls. items #1, 2, 3, 6, 10, 15, 25, 26 & 27) (Deluxe Model) -----	1

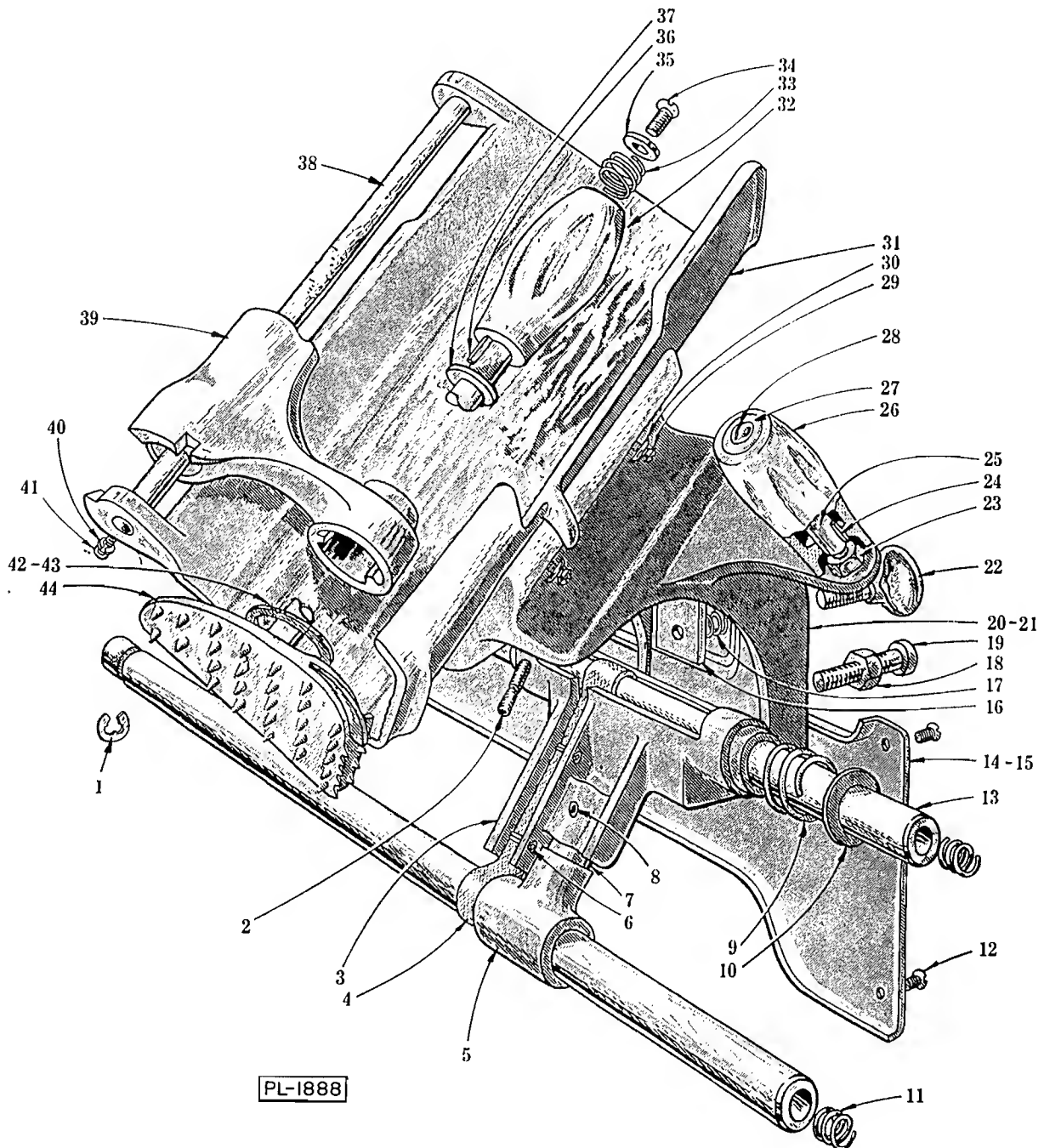


INDEXING MECHANISM UNIT

### INDEXING MECHANISM UNIT

ILLUS. PL-1131	PART NO.	NAME OF PART	AMT.
1	P-23370-2	Gage Plate & Guide Sub-Assy. -----	1
1A	P-23370-3	Gage Plate & Guide Sub-Assy. (Deluxe Model) -----	1
2	S-24095-1	Support - Gage Plate (Incls. Rods & Groov-Pins) -----	1
2A	S-22911	Support - Gage Plate (Deluxe) (Incls. Rods & Groov-Pins) -----	1
3	*M-20583	Indexing Plate Assembly -----	1
4	*V-20576	Roller - Indexing Plate, Tapered -----	1
5	PT-3-21	Taper Pln . #0 x 7/8" Lg. -----	1
6	PG-6-1	Groov-Pin - Type 4, 5/32" x 1-1/4" -----	1
7	SC-7-41	Mach. Screw - #8-32 x 3/8" Rd. Hd. -----	1
8	SC-15-38	Mach. Screw - #10-24 x 3/4" Oval Hd. -----	1
9	S-24119-2	Knob - Indexing -----	1
10	V-10928-2	Nut - Special -----	2
11	M-20609	Disc - Indexing -----	1
12	V-21057	Nut - Retaining -----	1
13	WS-7-21	Washer -----	1
14	M-20578	Shaft - Indexing -----	1
15	WS-7-21	Washer -----	1
16	M-20579	Worm - Indexing -----	1
17	NS-32-12	Stop Nut - 5/16"-18 "Flexloc" -----	1
18	*V-22138	Collar - Index Plate Stud -----	1
19	*M-22137	Stud - Index Plate -----	1
20	SC-8-14	Mach. Screw - #10-32 x 3/16" Rd. Hd. -----	1
21	V-20610	Spring - Indexing Plate -----	1
22	V-20580	Roller - Indexing Plate, Straight -----	1
23	M-23363	Strip - Gage Plate Retaining -----	1
24	SC-22-28	Mach. Screw - #12-24 x 5/8" Flat Hd. -----	3
	R-23369-2	Gage Plate and Support Assy. (Incls. items #1, 2, 23 & 24) -----	1
	R-23369-3	Gage Plate and Support Assy. (Incls. items #1A, 2A, 23 & 24) (Deluxe) -----	1
	M-20582	Indexing Shaft Assy. (Incls. items #5, 14 & 16) -----	1
	*M-62659	Indexing Plate, Roller, Collar & Stud Sub-Assy. (Incls. items #3, 4, 18 & 19) -----	1

\* These parts should be ordered as a sub-assy. to get a proper fit.

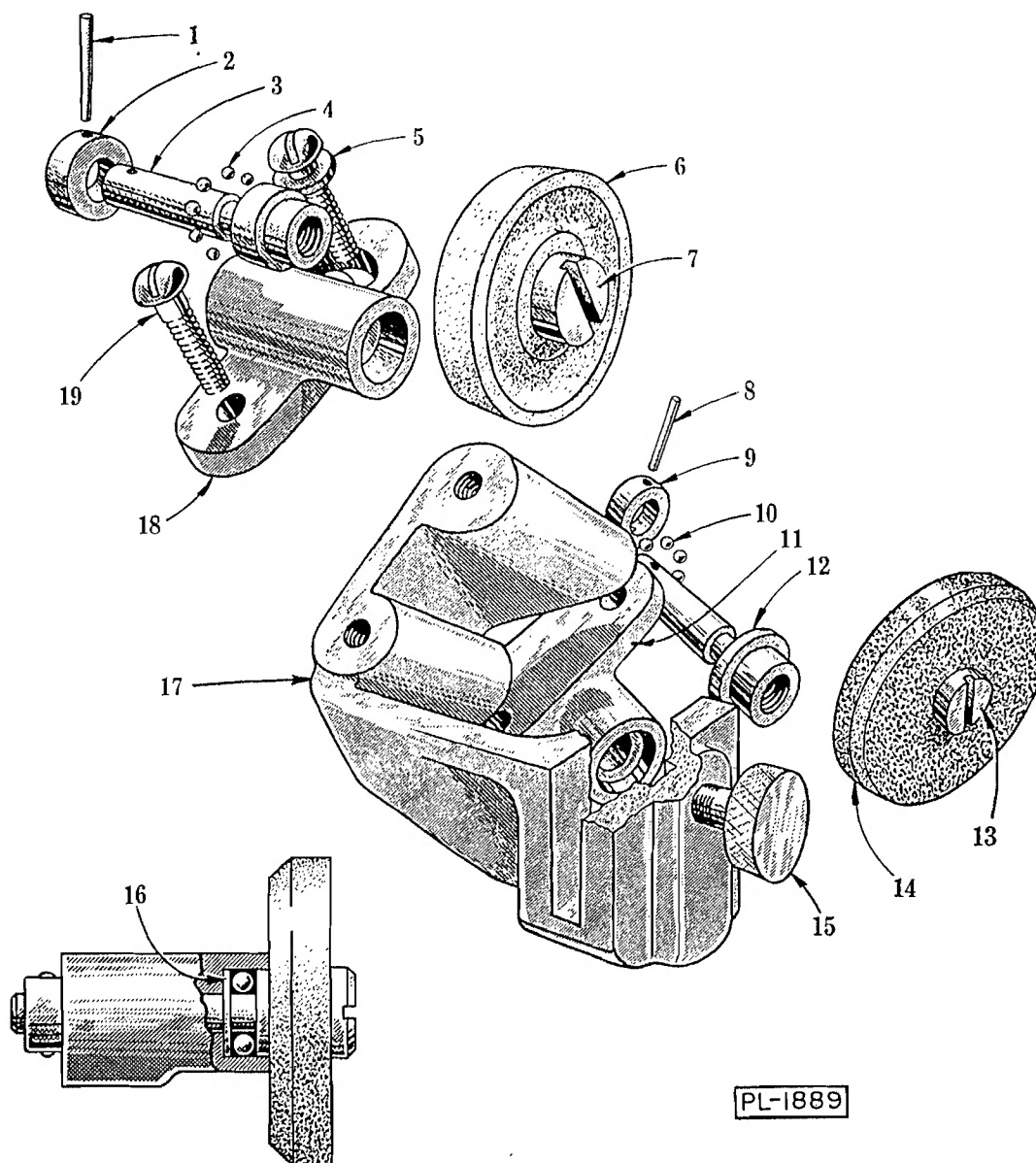


CARRIAGE UNIT

# HOBART REPLACEMENT PARTS

## CARRIAGE UNIT

ILLUS. PL-1888	PART NO.	NAME OF PART	AMT.
1	V-24094	Ring - Truarc Retaining .....	2
2	SC-47-27	Set Screw - 1/4"-28 x 3/8" Soc. Hdls. Flat Pt. ....	2
3	S-20593	Bearing - Large Carriage .....	1
4	M-20573	Wicking .....	1
5	P-20568	Bearing - Small Carriage .....	1
6	P-C-3-36	Cotter Pin - 3/32" x 1" .....	2
7	V-20563	Stud - Carriage Bearing Pivot .....	1
8	SC-47-2	Set Screw - #10-24 x 1/4" Soc. Hdls. Cup Pt. ....	1
9	M-20622	Spring - Bumper .....	2
10	V-21046	Washer - Bumper .....	2
11	V-12734	Spring - Slide Rod .....	2
12	SC-17-3	Mach. Serew - #8-32 x 3/8" Oval Phil. Hd. ....	4
13	R-24091-1	Rod - Slide .....	2
14	R-20588-4	Housing Side Plate Assy. ....	1
15	R-20588-5	Housing Side Plate Assy. (Deluxe Model) .....	1
16	M-24038	Bar - Clamp .....	1
17	V-20598	Spring - Clamp Bar .....	1
18	NS-17-15	Jam Nut - 3/8"-16 Hex. Fin. ....	1
19	M-20599	Stud - Carriage Tray Support .....	1
20	S-61803-4	Support - Carriage Tray .....	1
21	S-61803-2	Support - Carriage Tray (Deluxe Model) .....	1
22	M-20597	Screw - Thumb .....	1
23	NS-17-19	Jam Nut - 3/8"-24 Hex. Fin. ....	1
24	KW-3-5	Key - #405 Woodruff .....	1
25	M-20596	Stud - Carriage Handle .....	1
26	M-20565-2	Handle - Carriage .....	1
27	V-10949-1	Washer .....	1
28	SC-15-34	Mach. Serew - #10-24 x 1/2" Oval Hd. ....	1
29	SC-15-34	Mach. Serew - #10-24 x 1/2" Oval Hd. ....	4
30	V-21907	Ctsk. Washer .....	4
31	S-23382	Tray - Carriage .....	1
32	M-13180-1	Handle - Meat Grip .....	1
33	V-10818-1	Spring - Handle .....	1
34	SC-15-34	Mach. Serew - #10-24 x 1/2" Oval Hd. ....	1
35	V-10949-1	Washer .....	1
36	KW-3-5	Key - #405 Woodruff .....	1
37	WS-8-17	Washer .....	1
38	M-20566	Rod - Carriage Tray Slide .....	1
39	R-61802	Arm - Meat Grip .....	1
40	WL-3-28	Lock Washer - #12 x .062" x .047" .....	1
41	M-60047	Serew - Carriage Rod Retaining .....	1
42	V-21044-1	Washer - 1/32" Thk. ....	1
43	V-21044-2	Washer - 1/16" Thk. ....	As Req'd.
44	P-23425	Meat Grip Sub-Assy. ....	1
	S-24099-4	Carriage Tray Sub-Assy. Unit (Incls. items #2, 16, 17, 20, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43 & 44) .....	1
	S-24099-2	Carriage Tray Sub-Assy. Unit (Incls. items #2, 16, 17, 21, 22, 23, 24, 25, 26, 27, 28, 29, 30, 31, 32, 33, 34, 35, 36, 37, 38, 39, 40, 41, 42, 43 & 44) (Deluxe Model) .....	1



GRINDER UNIT

---



---

HOBART REPLACEMENT PARTS

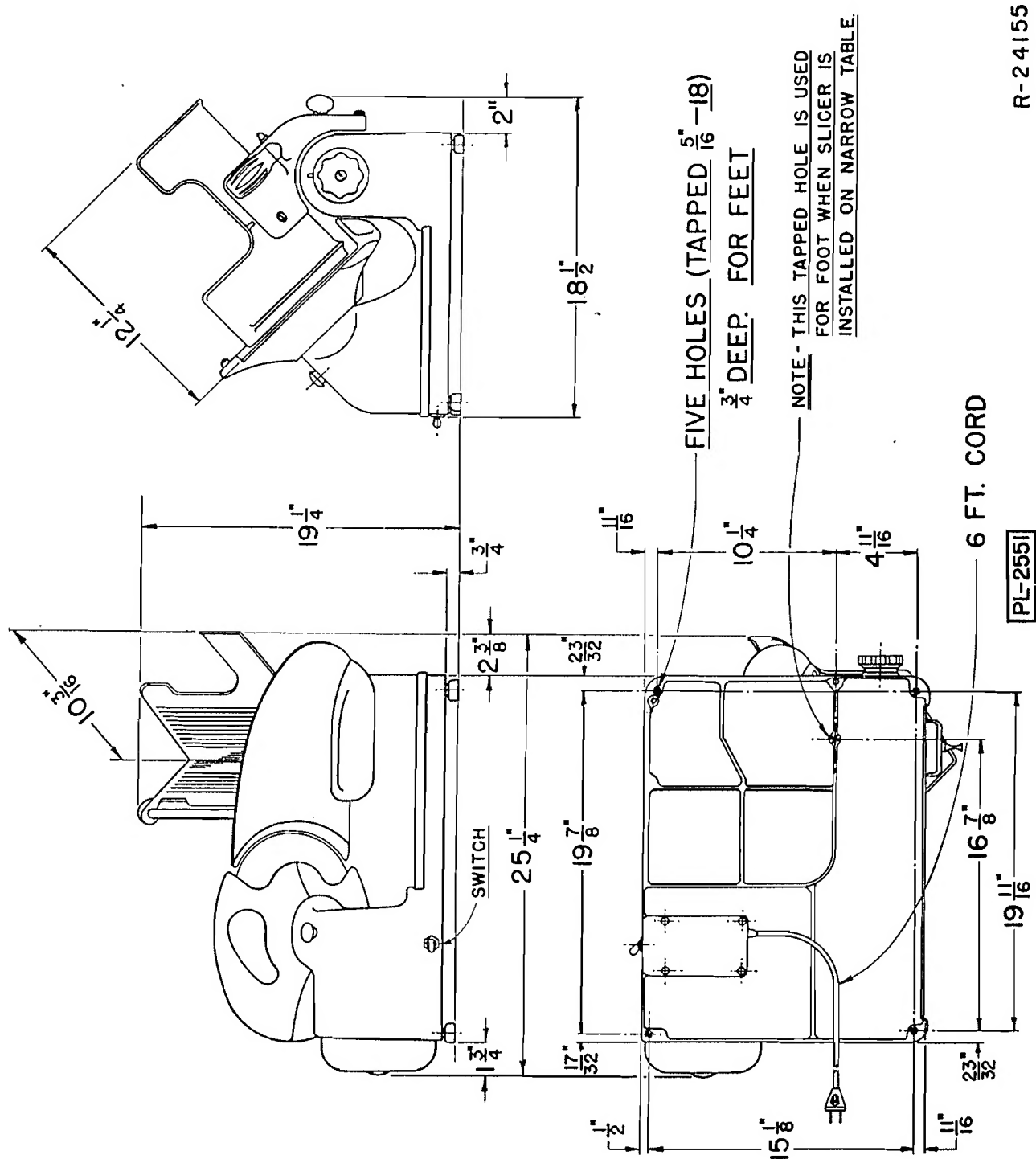
---



---

## GRINDER UNIT

ILLUS. PL-1889	PART NO.	NAME OF PART	AMT.
1	PG-3-8	Groov-Pin - Type 1, 3/32" x 1/2" -----	1
2	V-13199	Thrust Collar -----	1
3	M-21967	Shaft - Truing Wheel -----	1
4	BA-2-1	Ball - 1/8" -----	9
5	WS-2-18	Washer -----	4
6	M-13201	Truing Wheel -----	1
7	V-3404-7	Retaining Screw -----	1
8	PG-3-8	Groov-Pin - Type 1, 3/32" x 1/2" -----	1
9	V-13199	Thrust Collar -----	1
10	BA-2-1	Ball - 1/8" -----	9
11	P-22670	Carrier - Grinding Wheel -----	1
12	M-20621	Shaft - Grinding Wheel -----	1
13	V-3404-7	Retaining Screw -----	1
14	M-20780	Grinding Wheel -----	1
15	V-18911	Thumb Screw - 1/4"-20 -----	1
16	WS-3-40	Washer -----	2
17	R-24130	Support for Sharpener -----	1
18	M-20618	Carrier - Truing Wheel -----	1
19	SC-8-10	Mach. Screw - #10-24 x 1/2" Rd. Hd. -----	4
	R-24460	Sharpening Device Complete (Incls. all above parts) -----	1



R-24155

INSTALLATION DIAGRAM